

Hotpoint Service and Spares

FOR SERVICE: If you have a problem with your appliance ring your local Service Office.
FOR SPARES and ACCESSORIES: To purchase spares and accessories send your Accessories Order Form to your Spares Centre. If the accessory or spare part you want is not on the form, contact your Spares Centre for prices and availability.
Please address all correspondence to Hotpoint Spares Centre or Hotpoint Service Office as applicable.

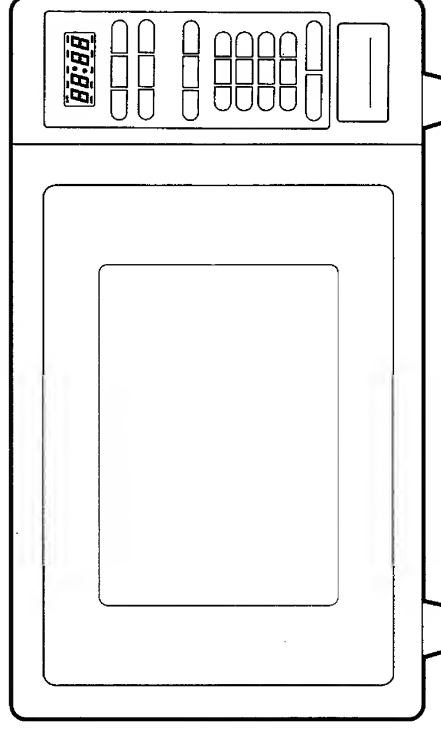
Service Offices and Spares Centres are open between 8.00am-5.00pm Monday to Friday, except on Public Holidays. 8.30am-12.30pm on Saturdays.

- EAST**
- **ESSEX:** Industrial Buildings, Beehive Lane, Chelmsford, CM2 9TE. Post Codes RM & IG Tel: (01245) 492433
Renauder of Essex Tel: (01245) 269331
Celia Road, PE2 9UB. Tel: (01733) 64741
Spares Administration Dept. Tel: (01733) 556520
 - **PETERBOROUGH:** Unit 10, Crystal Way, Harrow, Middlesex, HA1 2HP. Tel: 0181-863 3636
Tel: 0181-863 4113
 - **LONDON**
 - **HARROW:** For Spares
 - **MIDLANDS**
 - **BIRMINGHAM:** Westgate, Aldridge, W Midlands, WS9 8UX. Post Codes 8 Tel: (01922) 743374
All other Post Codes Tel: (01922) 743376
Tel: (01922) 743377
 - **NOTTINGHAM:** Ashling Street, NG2 3JB. For Spares Tel: 0115-986 0387
Tel: 0115-986 2431/4322 Tel: (01782) 774511
West Ave, Nelson Estate, Ta'ke, ST7 1TN. Tel: (01782) 774511
 - **STOKE:** 8 Beas House, Tower Road, Glover Est, District 11, NE37 2SH. Tel: 0191-417 3500/419 3535
Tel: 0191-417 3500/419 3535
Sandbeck Lane, LS22 4TW. For Spares Tel: (01937) 581221
Tel: (01937) 581261/581444 For Spares Tel: (01937) 581221
 - **NORTH WEST**
 - **MANCHESTER:** Mumford House, 26 Highgate, LA9 4SX. Tel: (01539) 724483
44/46 Salton Road, Heston, Mersey, Stockport, SK4 30T. Manchester North Tel: 0161-432 0513
Manchester South Tel: 0161-442 8677
Tel: 0161-432 0255
7 Bridle Way, Merseyside. Tel: 0151-525 2342/524 2339
 - **SCOTLAND**
 - **ABERDEEN:** Holbeck House, 68 Carden Place, AB1 1UL. Tel: (01224) 642283
35 West Bowling Green Street, Lath, EH6 5NX. Tel: 0131-554 1431
West Lodge Road, Blythswood Estate, PA4 9EN. Tel: 0141-886 6241 For Spares Tel: 0141-886 5611
 - **RENFREW:** For Service
 - **SOUTH**
 - **KENT:** Larkfield Trading Est, New Hythe Lane, Larkfield, ME20 6SW. Tel: (01622) 790707
Tel: (01622) 790707
 - **SOUTHAMPTON:** Unit R, S Hampshire Ind Park, Salisbury Rd, Totton, SO40 3SA. Tel: (01622) 716631
For Spares Tel: (01703) 861981/867374 For Spares Tel: (01703) 867393
For Service Tel: (01703) 861981/867374 For Spares Tel: (01703) 867393
1 Kingswood, North St, Hailsham, BN27 1DU. Tel: (01323) 842733
69 Mulvey Plain, PL4 6JH. Tel: (01752) 262631
 - **PLYMOUTH:** For Service
 - **WALES**
 - **NORTH:** Conwy Rd, Llandudno Junction, LL31 9RE. Tel: (01492) 573536
18 Western Ave, Bridgend Ind. Estate, Bridgend, CF31 3SL. Post Codes CF SA & SY23-25 Tel: (01656) 664121
Post Codes BS, GL (not 55), HR, SY15-18, LD1-8, NP. Tel: (01656) 655554
Tel: (01656) 766111
 - **SOUTH:** For Service
 - **For Spares**

In accordance with its policy of progressive product design, the Company reserves the right to alter specifications.
Hotpoint Ltd, Peterborough, PE2 9UB, England

<p>■ Service Office and Spares Centre ● Service Office only</p>	
<p>IRELAND</p> <p>• NORTHERN: 256 Ormeau Road, Belfast, BT7 2FZ. Tel: (01232) 647111 49 Airways Ind. Estate, Dublin 17. Tel: Dublin 426088 Tel: Dublin 426836 For Service For Spares</p> <p>• EIRE: For Service For Spares</p>	<p>CHANNEL ISLANDS – Service provided by Agents. Normal Guarantees apply and all Service Schemes are available.</p> <p>JERSEY: 19 Don Street, St. Helier. Tel: (01534) 21625 or Clos D'Ormes, Pontiac, St Clements. Tel: (01534) 54808</p> <p>GUERNSEY & SARK: Valpys Stores, Grande Rue, St Martins, Guernsey. Tel: (01481) 36422 or Barras Lane, Vale. Tel: (01481) 51610 32 High Street, Tel: (01481) 822686</p>
<p>ISLE OF MAN – Service provided by Agents. Normal Guarantees apply and all Service Schemes are available</p> <p>from 5 Drumgold St., Douglas. Tel: (01624) 672333 or Tromode Works, Cronbourne Village, Douglas. Tel: (01624) 676006 17 Ridgeway Street, Douglas. Tel: (01624) 25811/25948</p>	<p>SHETLAND, ORKNEY & WESTERN ISLES – Service provided by Agents. Normal Guarantees apply, but Service Schemes are NOT available.</p> <p>SHETLAND: Fort Road, Lerwick. Tel: (01595) 2557 Halstone Ind. Estate, Kirkwall. Tel: (01856) 5457</p> <p>ORKNEYS: Stormway Isle of Lewis. Tel: (01851) 3367</p> <p>WESTERN ISLES: Local Hydro Electric Shops. Which are covered by Hotpoint.</p> <p>OTHER ISLANDS: EXCEPT ARRAN, BUTE & SKYE –</p>

Hotpoint[®] Microwave Oven User's Instructions



Model MW41P

Before operating this oven, please read these instructions completely.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) **Do not attempt to operate this oven with the door open** since open-door operation can result in harmful exposure to microwave energy. It is important not to deface or tamper with the safety interlocks.
- (b) **Do not place any object** between the oven front face and the door, or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) **Do not operate the oven** if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the; (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- (d) **The oven should not be adjusted or repaired** by anyone except properly qualified service personnel.

CONTENTS

Installation and Earthing Instructions	3-4
Important Safety Instructions	4-5
Which Utensil can be used in the Oven?	6
Control Panel	7
Accessories/Specifications	8
How to Set the Oven Controls	9-18
General Guidelines	19-20
Before Calling for Service	21
Questions and Answers	22
Care of Your Microwave Oven	23
Service Cover	27

Hotpoint Service Cover

Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise - valid for ninety days after you have purchased your Hotpoint product. If there is a technical problem with your Hotpoint appliance, just call Hotpoint Service (see back page). If necessary we will arrange for an engineer to call. If the technical problem is not resolved under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. Your statutory rights are not affected, and the Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

Hotpoint's Free Five Year Guarantee

From the moment your appliance is delivered, Hotpoint guarantees it for **FIVE YEARS**.

- In the Five Years all replacement parts are **FREE** provided that they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free.
- Our guarantee covers loss of food in our refrigeration and freezer products up to £250 during the first year, subject to verification by one of our engineers.
- After the first year we will charge for our Engineer's time and labour. We do, however, operate a range of Service Plans (see opposite) which, for an annual payment, enables you to cover any repair costs which may be necessary.
- All our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
- The appliance must be used in the United Kingdom, and must not be tampered with or taken apart by anyone other than our own Service Engineers.
- You may, however, buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts, provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our Hotpoint Spares Centres (see back page).
- Our guarantee does not cover the cost of any repair, or loss of food in refrigeration products, due to power failure, accidents or misuse. Nor does it cover the cost of any visits to advise you on the use of your appliance. Please read thoroughly the instruction book supplied with this appliance.
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our Guarantee is in addition to and does not affect your legal rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.
- All Hotpoint servicing is carried out by our own Service Organisation located throughout the United Kingdom and Eire. We will be happy to deal with any problems which you may have.

Hotpoint's Extended Warranties

Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint has a range of Service Plans to give you complete peace of mind. They enable you to extend your one year labour guarantee so that you can have repairs completed **FREE** during the membership period.

Service Cover

We offer a number of payment methods: cheque, credit card or you can spread the cost and pay by direct debit (full details can be obtained on Free phone 0800 716356). This covers you for all repairs during the period of cover, which can be from 1 to 4 years. Service Cover also includes loss of food, up to the value of £250, in refrigeration appliances. There is also an option of Service Cover with Maintenance at an additional cost. This includes an annual Electrical and Safety check and replacement of any parts as necessary.

Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliances which are less than ten years old. It also covers the cost of loss of food up to £250 in our refrigeration and freezer products. There is also the option of Kitchen Cover with Maintenance at an additional cost. Any additional Hotpoint appliances purchased after you have joined Hotpoint Kitchen Cover will automatically be included during the annual period of cover without further charge.

Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes and other offers you should complete and return immediately the Appliance Registration Form/Questionnaire supplied with this appliance. Full details and costs of our Service Schemes, together with an application form, will be sent to you at the end of the first year of the guarantee.

Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety, whether or not they are covered by a Service Plan. Worn door gaskets or hoses may cause a leak on an appliance, which could become dangerous if neglected.

Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (see back page), using the order form enclosed.

NOTE: Our Engineers will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work, but in locations where the Engineer advises you that it will be impossible to move appliances without risk of damage, he will only proceed with your approval that no liability is accepted.

INSTALLATION AND EARTHING INSTRUCTIONS

HOW TO EXAMINE YOUR MICROWAVE OVEN AFTER UNPACKING

Unpack oven, remove all packaging material, and examine the oven for any damage such as dents, broken door latches or cracks in the door.

Do not remove the protective clear plastic screen fitted to the inside of the oven door.

Notify dealer immediately if oven is damaged.
Do not install if oven is damaged.

WHERE TO PLACE YOUR MICROWAVE OVEN

1. Install the oven on a flat and level surface.

WARNING: The oven should be placed at least two inches away from any side walls.

2. Surface of the oven is protected by a plastic film which should be removed before using.

3. Leave space behind and side of the oven. All air vents should be kept clear.

If all vents are covered during operation, the oven may overheat and, eventually, resulting in oven failure.

4. Install away from radio and TV sets. If the oven is located close to a TV/Radio, interference may result.

5. Install away from heating appliances and water taps.

Install the oven away from hot air, steam or splashes as the insulation might be adversely affected and breakdowns occur.

ELECTRICAL CONNECTION

WARNING – THIS APPLIANCE MUST BE EARTHED.

REFER TO RATING PLATE FOR VOLTAGE AND CHECK THAT THE APPLIANCE VOLTAGE CORRESPONDS WITH THE SUPPLY VOLTAGE IN YOUR HOME.

The flexible mains lead must be correctly connected, as below, to a three pin plug of not less than 13amp capacity. You must use a 3 pin plug which should be marked with the number BS1363 and it should be fitted with a BROWN coloured 13amp fuse marked with the number BS1362.


We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.

IMPORTANT: The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

GREEN AND YELLOW	– EARTH
BLUE	– NEUTRAL
BROWN	– LIVE

As the colours of the wires in the mains lead of this appliance may not correspond with the

coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N coloured black, or blue.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red, or brown.

When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead sheath clamp. Like most appliances in your house, your oven must be connected to a single phase 240 Volt 50Hz alternating current supply. If your electricity supply point has only two pin socket outlets, **or if you are in doubt, consult a qualified electrician.**

If you do not make the proper electrical connections you will damage your microwave oven and possibly injure yourself. Neither the manufacturer nor the supplier are liable if this happens.

MOULDED PLUGS (when fitted)

Should it be necessary to remove a moulded on plug from the mains cable, it should be cut off and replaced with a suitable replacement. The moulded plug cannot be used for any other appliance, therefore remove the fuse and dispose immediately and safely to prevent anyone, especially children, from plugging it in to a wall socket, which will create a safety hazard.

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord obtained from the manufacturer.

Applicable only if moulded plug is fitted.

After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost, the plug must not be used until a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the plug or the colour that is embossed in words in the base of the plug recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover.

Only 13amp replacement fuses which are ASTA approved to BS1362 should be fitted.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

WARNING – To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Read and follow the specific 'Precautions to Avoid Possible Exposure to Excessive Microwave Energy', found on page 2.
3. This appliance must be earthed.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some items such as whole eggs and sealed containers – for example, closed glass jars – may explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact your nearest authorised service office for examination, repair or adjustment.
10. Do not cover or block any openings on this appliance.
11. Do not use the appliance outdoors.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. Do not let cord hang over edge of table or counter.
15. When cleaning surfaces of door and oven that come together when closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.
16. To reduce the risk of fire in the oven cavity:
 - (a) Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible material is placed inside the oven to facilitate cooking.

- (b) Remove wire twist-ties from bags before placing bag in oven.
- (c) If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.

17. Do not use this appliance to heat corrosive chemicals (for example, sulphides and chlorides). Vapours from such corrosive chemicals may interact with the contact and springs of the safety interlock switches thereby rendering them inoperable.

General Use

Listed below are certain rules to follow and safeguards to assure top performance from this oven:

- Do not use your microwave oven for cooking or reheating whole eggs with or without shell.
- Do not use your microwave oven for deep frying, because you cannot control the oil temperature.
- Do not use your microwave oven for heating liquids in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.
- Do not use your microwave oven for drying textiles, paper, or other combustible materials.
- When cooking, or re-heating liquids (water) in microwave ovens it is possible that the boiling point is reached without any bubbles being visible. This can lead to, when taking out the vessel (for example, cups or mugs), liquid boiling over and there is a risk of scalding oneself. To avoid this, put a teaspoon in the cup or mug before starting the cooking process. In this case, there is no risk of damage from the metal to the microwave oven.
- One of the major advantages of microwave ovens is the short cooking time. Therefore, do not exceed recommended times for cooking or re-heating food.
- Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

IMPORTANT SAFETY INSTRUCTIONS (cont)

TO REDUCE THE RISK OF FIRE IN THE OVEN CAVITY:

- Do not overcook food. Always add the alcohol after cooking (if required!).
- Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process.
- Remove wire twist-ties from paper or plastic bags before placing bag in the oven.
- Make sure the utensils you use in your microwave oven are suitable for microwave cooking.
- After heating baby food, always stir to make sure that the heat is evenly distributed.

3. Eggs

Never cook eggs in their shells. Steam will build up inside the shell during cooking and the egg will explode. If you want to cook or reheat eggs which have not been broken up by scrambling or mixing, you must always pierce the yolks or these will also explode. You should slice shelled hard boiled eggs before you reheat them in your microwave oven.

4. Piercing

Always pierce food which has a skin or membrane, for example, potatoes, tomatoes, apples, sausages, etc. If you don't pierce them, steam will build up inside and they may explode.

IMPORTANT: This oven must be placed at least 2 inches away from any side walls.

To avoid explosion and sudden boiling

1. Lids

Always remove the lids of jars and containers and takeaway food containers, before you microwave them. If you don't, then steam and pressure might build up inside and cause an explosion even after the microwave cooking has stopped.

2. Liquids

Warning: When heating liquids, eg. soups, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden 'boil over' of the hot liquid.

To prevent this happening, the following steps should be followed:

- a. Avoid straight sided containers with narrow tops or necks.
- b. Do not overheat.
- c. Stir the liquid before placing the container in oven and again halfway through the heating time.
- d. After heating, allow to stand in the oven for a short time, stir again before carefully removing the container.

WHICH UTENSILS CAN BE USED IN THE OVEN?

Before use, the user should check that utensils are suitable for use in microwave ovens.

Material	Microwave cooking	Combined cooking
Glass (general)	Yes (1)	No
Glass (heat resistant)	Yes	Yes
Glass-ceramic and ceramic (heat resistant)	Yes (1)	Yes (1)
Earthenware	Yes	Yes
China (heat resistant)	Yes	Yes
Plastic (general)	Yes (2)	No
Plastic (heat resistant)	Yes (2)	Yes (2)
Aluminium foil containers/aluminium foil	Yes	Yes (4)
Metal baking tins	No	No
Metal (pots, pans, etc.)	No	No
Paper	Yes	No

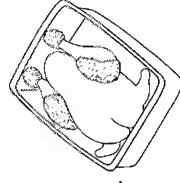
1. Without metal parts or metal trims.
2. Some plastics are heatproof only to certain temperatures. Check carefully!
3. It is possible to use aluminium foil to shield delicate areas of food (this prevents overcooking).
4. Metal tins can be used in the combination methods, however if these are very deep, they will greatly reduce the efficiency, as metal shields the microwave energy from the food.

Microwave function only

Utensils and cooking containers used in a microwave oven should be of a material that does not act as a barrier to microwave energy. Generally this means that you should cook in either paper, plastic, glass or ceramic. Metal pans reflect microwave energy and inhibit cooking, and should not be used. In addition to material, the shape of the container should also be considered. Round oval shapes give the most even cooking. Square or rectangular containers may overcook foods in the corners because more energy is absorbed there. Shallow containers give more even cooking results.

Utensils made of china and ceramic are excellent to use in your microwave oven. Most types of glass are also very good. Lead crystal glass can crack and should therefore, not be used. Plastics and paper can also be used, provided they can withstand the temperature of the heated food. For cooking only use plastics, which will withstand a temperature of over 120°C, eg. polypropylene and polyamide. Some plastic materials, eg. melamine, will be heated by the microwave, and could be damaged. To find out if a certain container is suitable, the following simple test can be made:

Place the empty container and a glass of water inside the microwave oven. The water is needed because the oven must not be operated empty or with empty containers only. Let the oven work on full power for one minute. A suitable container will only be lukewarm. Metal containers, eg. saucepans or frying pans should not be used in microwave ovens. Nor should plates or vessels with decorations be used since metal, eg. gold might be part of the decoration and such decorations will be damaged. Small pieces of aluminium foil can be used, but only to shield the areas that would overcook (eg. for covering chicken wings, leg tips and fish tails) but the foil must not touch the side of the oven as damage may occur.



Caution:

- There are a number of accessories available. Before you buy, make sure they are suitable for microwave use.
- When you put food in the microwave oven, make sure that food, food supports or covering do not come in direct contact with any of the internal walls or the ceiling of the cavity since discolouration may take place.

CARE OF YOUR MICROWAVE OVEN

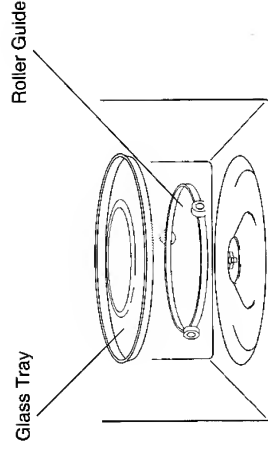
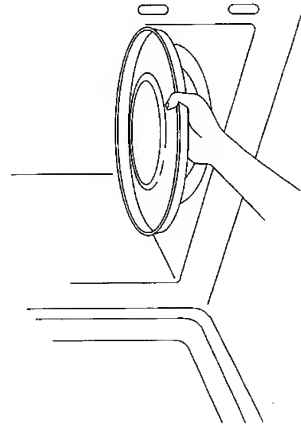
1. Turn the mains supply to the oven off before cleaning.
2. Keep the inside of the oven clean. When food spatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.

ROLLER GUIDE

1. The ROLLER GUIDE and oven floor should be cleaned frequently to prevent excessive noise.
2. The ROLLER GUIDE MUST ALWAYS be used for cooking together with the Glass Tray.

GLASS TRAY

1. DO NOT operate the oven without the Glass Tray in place.
2. DO NOT use any other Glass Tray with this oven.
3. If Glass Tray is hot, ALLOW TO COOL before cleaning or placing it in water.
4. DO NOT cook directly on the Glass Tray.



QUESTIONS AND ANSWERS

Q: I accidentally ran my microwave oven without any food in it. Is it damaged?

A: We do not recommend operating the microwave oven without any food. However, running the oven empty for a SHORT time will not damage the oven.

Q: Can I open the door when the oven is operating?

A: The door can be opened anytime during the oven operation. Microwave energy will be instantly switched off and the time setting retained until the door is closed.

Q: Does microwave energy pass through the viewing screen in the door?

A: No. The metal screen bounces back the energy to the oven cavity. The holes are made to allow light to pass through. They do not let microwave energy to pass through.

Q: My microwave oven causes interference with my TV? Is this normal?

A: Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuum cleaners, blow dryers, etc. It does not indicate a problem with your oven.

Q: How can we know whether the oven is operating or not?

A: Oven is operating only when the door is closed.

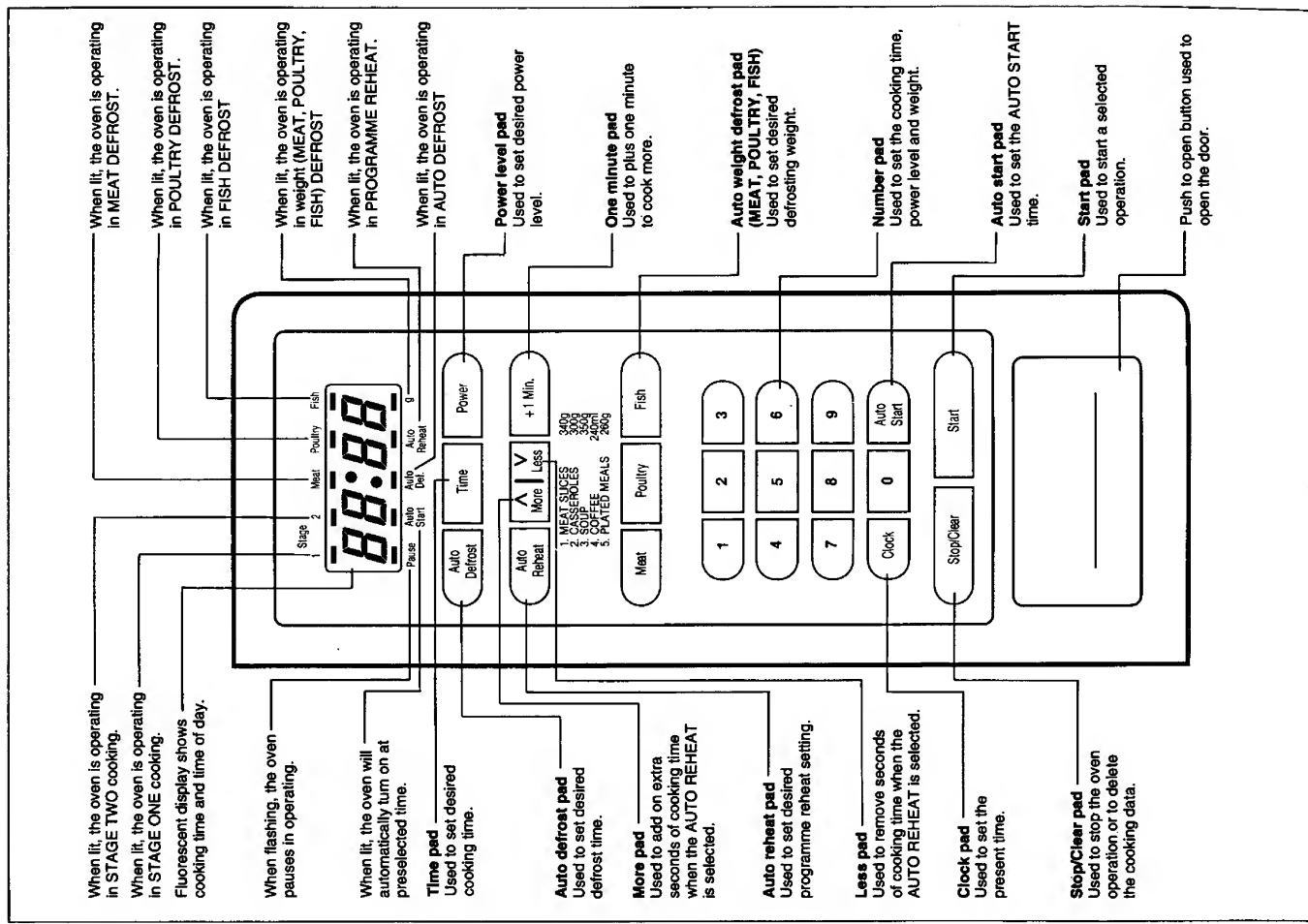
Q: Why does my oven light dim?

A: When cooking with DEF (Auto Defrost) power, the oven must cycle to obtain the selected power levels. The oven light dims and clicking noises can be heard when the oven cycles.

Q: When is the oven light on and off?

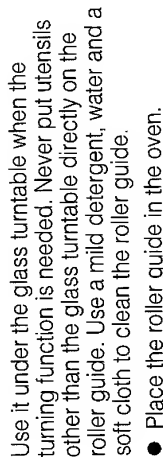
A: The oven light is on during the cooking time.

CONTROL PANEL



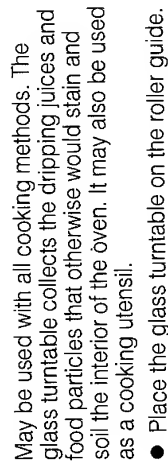
BEFORE CALLING FOR SERVICE

You can often correct operating problems yourself. If your microwave oven fails to work properly, locate the operating problem in the chart below and try the solutions marked for each problem. If the microwave oven still does not work properly, contact the nearest Service Centre.



May be used with all cooking methods. The glass turntable collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven. It may also be used as a cooking utensil.

- Place the glass turntable on the roller guide.



BEFORE CALLING FOR SERVICE

SOLUTION

CE Marking certifies that this appliance complies with the requirements laid down in EEC Directive 89/336 (Electromagnetic Compatibility) and subsequent modifications and Low Voltage Directive 73/23/EEC."

It is quite normal for steam to be emitted around the door during the cooking cycle. The door is not intended to seal the oven cavity completely but its special design contributes to the complete safety of the appliance.

1. Do not attempt to operate the oven while empty as this will cause damage.
2. As an exhaust is located in the rear of the oven, install the oven so as not to block this outlet.

Overn will not start	X	X	X							
Aring or sparking			X	X						
Unevenly cooked foods				X	X	X				
Overcooked foods								X		
Undercooked foods				X				X	X	
Improper defrosting				X	X	X				X

SOLUTION

Is start pad touched?

Is power cord plugged in?

Is door closed?

Set the cooking time.

Use approved cookware only.

Do not operate with oven empty.

Supplied tray must be used.

Turn or stir food.

Completely defrost food.

Push correct numeral pads. Touch correct Function Pads.

Check to see that oven ventilation outlets are not restricted.

Open the door slightly and wait 10-15 minutes for cooling.

GENERAL GUIDELINES (cont)

Releasing pressure in foods

Several foods are tightly covered by a skin or membrane. These foods should be pricked with a fork or cocktail stick to relieve the pressure and to prevent bursting, as steam builds up within them during cooking. This applies to jacket potatoes, potatoes, chicken livers, sausages, egg yolks and some fruits.

Place thin slices of meat on top of each other or interlace them.



Thicker slices such as meat loaf and sausages have to be placed closer to each other.

Gravy or sauce should be reheated in a separate container.

When you cook or reheat whole fish, score the skin – this prevents cracking.



Shield the tail and head with small pieces of foil to prevent overcooking but ensure the foil does not touch the sides of the oven.

Standing time

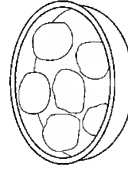
Always allow the food to stand for some time after using the oven. Standing time after defrosting, cooking/reheating always improves the result since the temperature will then be evenly distributed throughout the food.

In a microwave oven, foods continue to cook even when the microwave energy is turned off. They are no longer cooking by microwaves, but are still being cooked by the conduction of the high residual heat in the centre of the food. The length of standing time depends on the volume and density of the food. Sometimes it can be as short as the time it takes you to remove the food from the oven and take it to the serving table. However, with larger, denser foods, the standing time may be as long as 10 minutes. Upon 'standing', the internal temperature of the food will rise by as much as 8°C and the food will finish cooking during this time.

Arranging food

This is done in several ways, in microwave cooking, to give more even cooking results.

If you are cooking several items of the same food such as jacket potatoes, place them in a ring pattern for uniform cooking.



When cooking foods of uneven shapes or thickness place the smaller or thinner areas of the food towards the centre of the dish where it will be heated last.

Uneven foods such as fish should be arranged in the oven with the tails to the centre.


If you are saving a meal in the refrigerator or 'plating' a meal for reheating, arrange the thicker, denser foods to the outside of the plate and the thinner or less dense foods in the middle.

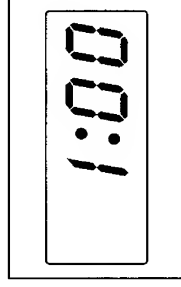


HOW TO SET THE OVEN CONTROL

Setting the Clock

When the oven is first plugged in, a tone will sound and 1:00 appears in the display window. The colons flash on and off.

1. Touch the  pad.

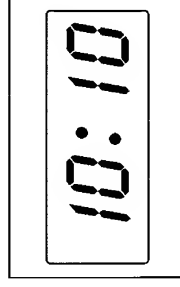


The colon stops blinking and a tone will sound.


Example

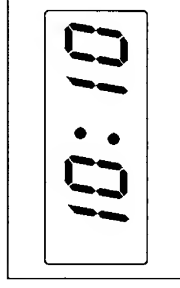


2. Touch the Number Pads to set the correct present time.



The Display will show what numbers you pressed in the order you pressed them. This example shows "10:10".

3. Touch the  pad to confirm the clock time.




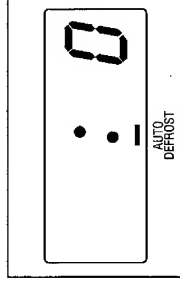
The Display will show the present time, and the colon starts blinking. This digital clock allows you to set from "00:00" to "23:59". If you've programmed in an incorrect time such as "24:24" the time will not be set and the clock will not work. If this occurs, reset the clock.

Auto Defrosting

When AUTO DEFROST is selected, the automatic cycle divides the defrosting time into periods of alternating defrost and stand times by cycling on and off.

This provides a more even defrosting.

1. Touch the  pad.



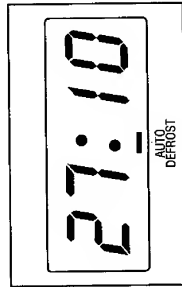
The AUTO DEFROST Indicator Light will come on.

HOW TO SET THE OVEN CONTROL (cont)


Example

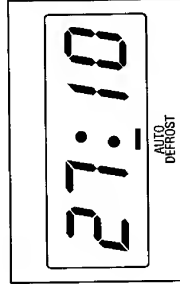


2. Touch the Number Pads for the defrosting time you want.



The Display will show the number you pressed in the order you touched them. This example shows 27 minutes 10 seconds.

3. Touch the  pad.



When you touch START, the AUTO DEFROST Indicator Light starts blinking to show the oven is in the Auto Defrost mode.

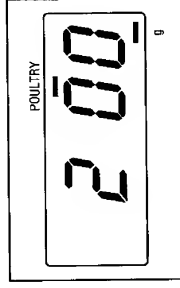
Auto Weight Defrost

AUTO WEIGHT DEFROST lets you easily defrost food by eliminating guesswork in determining defrosting time. The minimum weight for Auto Weight defrost is 200 grams. The maximum weight for Auto Weight Defrost is 3000 grams. Follow the steps below for easy defrosting.

Example



1. Touch the selected food item pad.

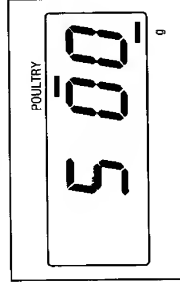


The POULTRY & g indicator lights and minimum weight "2:00" is displayed. If you wish to enter a new food item, press MEAT or FISH.

Example



2. Touch Number Pads for the defrosting weight you want.



The Display will show the numbers you pressed in the order you touched them. This example shows 500 grams.

GENERAL GUIDELINES

Since microwave cooking to some extent is different from traditional cooking the following general guidelines should be considered whenever you use your microwave oven:

How to select power level?

For maximum flexibility in the cooking process, your oven has been designed with the following power levels:

P-10 (1000W)	To be used for cooking and heating of vegetables, fish, meat, etc., where a microwave cookbook recommends full power or a high power level.
P-1~9	To be used when more careful cooking is required, eg. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
AUTO DEFROST	Can be used for defrosting such foods as berries, shellfish and precooked foods.

If the food is undercooked

Check if:

- You have selected the correct power level.
- The selected time is sufficient – the times given in the recipes are approximate. They depend on initial temperature, weight and density of the food, etc.
- The container is appropriate.

If the food is overcooked, ie dried out or burnt

Before you cook again, consider whether:

- The power level was too high.
- The set time was too long – the times in the recipes are approximate. They depend on initial temperature, weight and density of the food, etc.

Points to remember when defrosting

- The shape of the package alters the defrosting time. Shallow rectangular packets defrost more quickly than a deep block.
- Separate pieces as they begin to defrost; free-flow slices defrost more easily.
- Shield areas of food with small pieces of foil if they start to become warm.
- When defrosting, it is better to underthaw the food slightly and allow the process to finish during the standing time.

The amount of food

The more food you want to prepare the longer it takes. A rule of thumb is that double the amount of food requires almost double the time. If one potato takes four minutes to cook, approximately seven minutes are required to cook two potatoes.

Starting temperature of food

The lower the temperature of the food which is being put into the microwave oven, the longer time it takes. Food at room temperature will be reheated more quickly than food at refrigerator temperature.

Composition of the food

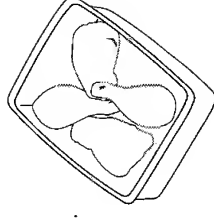
Food with a lot of fat and sugar will be heated faster than food containing a lot of water. Fat and sugar will also reach a higher temperature than water in the cooking process.

The more dense the food, the longer it takes to heat. 'Very dense' food such as meat takes a longer time to reheat than lighter, more porous food, eg. sponge cakes.

Size and shape

Smaller pieces of food will cook more quickly than larger pieces, and uniform pieces of food cook more evenly than irregularly shaped foods.

With unevenly shaped food, the thinner parts will cook faster than the thicker areas. Place the thinner chicken wings and legs to the centre of the dish.



Stirring, turning of foods

Stirring and turning of foods are techniques used in conventional as well as in microwave cooking to distribute the heat quickly to the centre of the dish and avoids over-cooking at the outer edges of the food.

Covering food helps:

- To reduce spattering
- To shorten cooking times
- To retain food moisture.

All coverings which will allow microwaves to pass through are suitable – see 'Which utensils can be used in the oven' (page 6).


HOW TO SET THE OVEN CONTROL (cont)

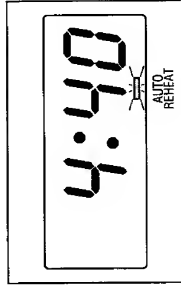
- The variable Power Level settings equal the following wattage:

Pad number	Power level	Pad number	Power Level
1	10% (approx. 100W)	6	59% (approx. 590W)
2	17% (approx. 170W)	7	69% (approx. 690W)
3	28% (approx. 280W)	8	79% (approx. 790W)
4	39% (approx. 390W)	9	90% (approx. 900W)
5	48% (approx. 480W)	10	100% (approx. 1000W)

General Cooking Hints

1. When cooking a roast with an excess amount of dripping/fat, it is helpful to remove the dripping/fat at turnover time to prevent spattering.
2. Prick the meats, fish or poultry with a fork to prevent bursting. Steam builds up pressure in meats, fish, or poultry which are tightly covered by a skin or membrane.
3. Reduce suggested cooking times. It is always better to undercook foods rather than to overcook them. If a range of times is stated in recipe, cook the minimum suggested time, check whether done (cooked), and then cook slightly longer if necessary.

3. Touch the  pad.



AUTO REHEAT Indicator Light starts blinking and cooking time is displayed. When the cooking time ends, you will hear 3 beeps.





NOTE: If step 2 is omitted, the oven will cook at the programmed time.

More, Less Pads



These pads only work during AUTO REHEAT mode. When using the MORE or LESS pad, refer to AUTO REHEAT.


TO STOP the oven while it is operating

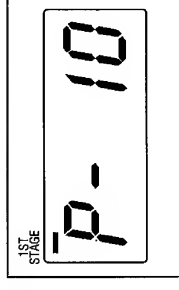
1. Press the  pad once.
 - You can restart the oven by touching .
 - Touch  pad once more to erase all instructions except for memory data.
 - You must enter in new instructions.
2. Open the door
 - You can restart the oven by touching .

NOTE: Oven stops operating when the door is opened.

HOW TO SET THE OVEN CONTROL (cont)

The Display will show the numbers you pressed in the order you touched them. This example shows 12 minutes and 30 seconds.

3. Touch the  pad.



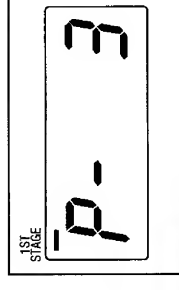
The Display will show "P-10".


NOTE: If steps 3 and 4 are omitted, the oven will cook at full power.

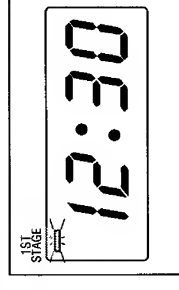
Example

3

4. Touch the Number Pad for the Power level you want. The Display will show what you touched. This example shows power level 3.



5. Touch the  pad.



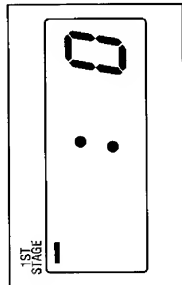
The STAGE 1 Indicator Light starts blinking to show that the oven is cooking. The oven lamp will light. The oven will cook at the Power you selected. The Display counts down the time to show how much cooking time is left. When the cooking time ends, you will hear 3 beeps. The oven will stop and the light will go off.

HOW TO SET THE OVEN CONTROL (cont)

Cooking in Two Stages

For best results, some recipes call for one power level for a certain length of time and another power level for a different length of time. Your microwave oven can be set to change from one to another.

1. Touch the  pad once.

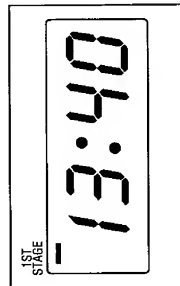


STAGE 1 Indicator Light will come on.


Example



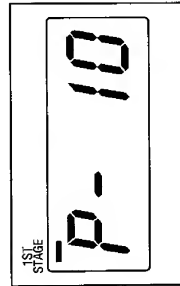
2. Touch the Number Pads for the cooking time you want.



The Display will show the numbers you pressed in the order you touched them.
This example shows 13 minutes and 40 seconds.

3. Touch the  pad.

The Display will show "P-10".



HOW TO SET THE OVEN CONTROL (cont)

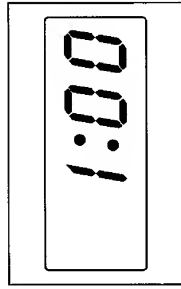
+One Minute

This is convenient, short cooking programme which operates the oven for one minute on HIGH (10) power. If you've touched this pad after ending the stage cook 1 or 2, the oven cooks at the previously selected power level (stage cook 1 or 2) for one minute.

Example 1




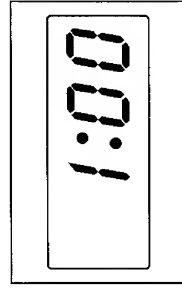
1. Touch  pad.



The oven starts automatically and cooks at power level 10 for one minute.
Display counts down the + 1 minute selected, when cooking time ends you will hear three beeps.

Example 2


2. Touch  pad after ending the stage cook 1 or 2.

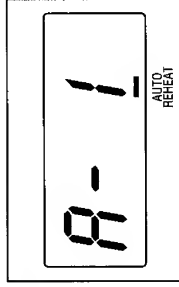


The oven starts automatically and cooks at the selected power level stage cook 1 or 2. The Display counts down the + 1 minute selected, when cooking time ends you will hear three beeps.

Auto Reheat


Designed for reheating a variety of leftover foods. With this control, all you have to do is to enter your food selection. Touch this pad repeatedly for the food you select, then touch START. The oven does the rest automatically.

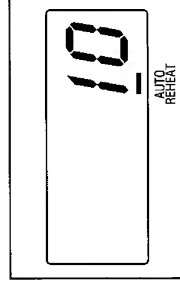
1. Touch the  pad



The AUTO REHEAT Indicator Light and food category "A-1" is displayed.
Keep pressing this pad to select other food categories as shown in the chart below.

CATEGORY	FOOD	WEIGHT	PROGRAMMED TIME (min.)
A-1	Meat slices	340g	4:30
A-2	Casseroles	300g	4:00
A-3	Soup	350g	5:00
A-4	Coffee	240ml	1:30
A-5	Plated meals	260g	4:30

2. Touch the  pad.

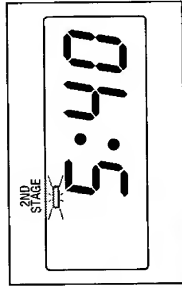


The time category "10" is displayed. Keep pressing MORE or LESS pad to select other time category as shown in the chart below. This example shows category "10".

PAD	CATEGORY	COOK TIME
MORE	10	programmed time + 10 sec
	20	programmed time + 20 sec
LESS	-10	programmed time - 10 sec
	-20	programmed time - 20 sec

HOW TO SET THE OVEN CONTROL (cont)


The STAGE 1 Indicator Light will go off and the STAGE 2 Indicator Light starts blinking. The oven will cook at the power you selected for stage 2. The display will count down the time to show you how much cooking time is left in the second stage. When the second stage ends, you will hear 3 beeps.

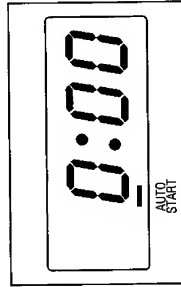


Auto Start

Allows you to programme cooking to start at a time you select (up to 23 hours and 59 minutes ahead of the present time). The food will automatically start cooking at the desired time.

1. Programme desired cooking time and power level as previously instructed.

2. Touch the  pad.

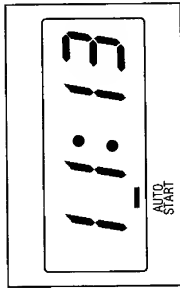


The AUTO START Indicator Light and the colon come on and "0:00" is displayed.


Example



3. Enter the desired start time by pressing the number pads.



The Display will show what numbers you pressed in the order you touched them. This example shows 11 hours and 13 minutes.


4. Touch the  pad.

The present time appears and the cooking programme Indicator Light stays on. AUTO START Indicator Light starts blinking and oven light remains off as the oven waits for starting time. When the selected start time arrives, the oven enters into the previously selected cooking function and the oven light turns on. The AUTO START Indicator Light disappears and the next stage Indicator Light begins to blink. When cooking is completed, you will hear 3 beeps. The oven and Indicator Light turn off and the present time will show in the display window.

NOTE: If oven door is opened after programme has commenced, press the start pad again after closing the door so that the oven will start at the programmed time.

To Check the Auto Start Time

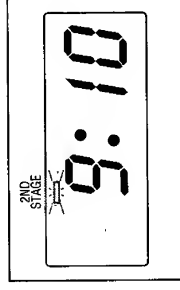
Once you have correctly programmed the oven for Auto Start, the present time (not the Auto Start time) will appear on the display.

1. Touch the  pad.

The Programmed Auto Start time will appear on the display for 5 seconds.

HOW TO SET THE OVEN CONTROL (cont)


At the end of the first stage, the oven will beep and start the second stage. The Stage 1 Indicator Light will go off and the Stage 2 Indicator Light starts blinking. The Display counts down the time to show you how much cooking time is left in the second stage. When Stage 2 ends, you will hear 3 beeps.

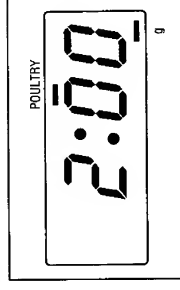


Auto Weight Defrosting and Cooking in Two Stages

Some recipes require frozen foods to be thawed before cooking. This oven can be programmed to automatically defrost foods before cooking.

Example

1. Touch the  pad.



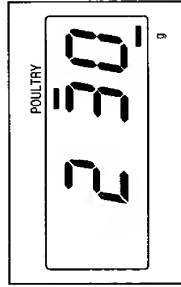
The POULTRY and g Indicator Light will come on.

HOW TO SET THE OVEN CONTROL (cont)

Example

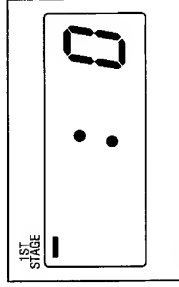
② ③ ① ①

2. Touch the Number Pads for the defrosting weight you want.



The Display will show the numbers you pressed in the order you touched them. This example shows 230g.

3. Touch the **TIME** pad once.

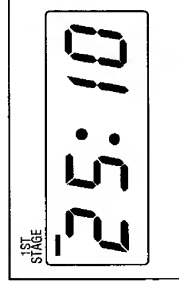


STAGE 1 Indicator Light will come on.

Example

② ⑤ ① ① ① ①

4. Touch the Number Pads for the cooking time you want in the first stage.



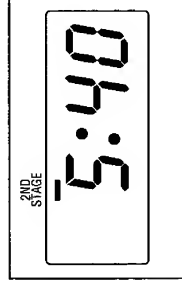
The Display will show the numbers you pressed in the order you touched them. This example shows 25 minutes and 10 seconds.

HOW TO SET THE OVEN CONTROL (cont)

Example

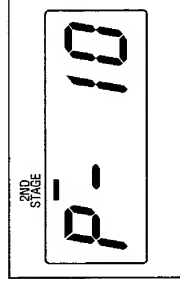
⑤ ④ ① ①

8. Touch the Number Pads for the cooking time you want in the second stage.



The Display will show the numbers you pressed in the order you touched them. This example shows 5 minutes and 40 seconds.

9. Touch the **POWER** pad.

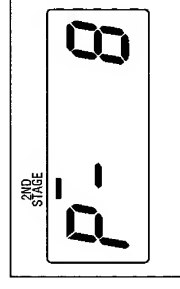


The Display will show "P-10".

Example

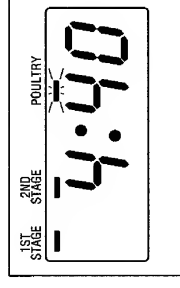
⑧

10. Touch the Number Pad for the Power level you want in the second stage.



The Display will show what you touched. This example shows power level 8.

11. Touch the **START** pad.

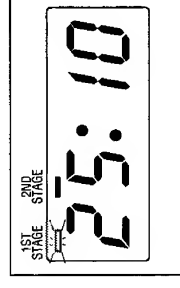


When you touch START, the Indicator Light of POULTRY and STAGE 1 and 2 come on simultaneously. The POULTRY Indicator Light starts blinking to show you that oven is cooking in the AUTO WEIGHT DEFROST mode.

The Display will count down the time to show you how much defrosting time is left in the AUTO WEIGHT DEFROST mode.

When the defrosting time ends, you will hear a beep and the oven will automatically start cooking in the first stage.

The POULTRY Indicator Light will go off and STAGE 1 and 2 Indicator Lights will stay on. STAGE 1 Indicator Light starts blinking.



The oven will cook at the power you selected for stage 1.

The Display will count down the time to show you how much cooking time is left in the first stage. When the first stage ends, you will hear a beep and the oven will automatically start cooking in the second stage.